

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1-6. (**cancelled**)

7. (**new**) A method for producing a baked product comprising the following steps:

forming a dough containing:

gluten,

at least 15% of water,

from 3 to 15 wt.%, relative to the weight of the dough, of an improving agent selected from the group consisting of maltodextrins, pyrodextrins, polydextrose, oligosaccharides and mixtures thereof,

from 0.005 to 1 wt.%, relative to the weight of the dough, of a gluten reducing agent selected from the group consisting of cysteine, glutathione, deactivated dried yeast and bisulfite, and

optionally a raising agent,

wherein said dough is free of ascorbic acid;

kneading the dough;

optionally leaving the dough to rise; and

baking the dough to obtain said baked product.

8. **(new)** The method as claimed in claim 7, wherein said dough does not contain additional cellulose.

9. **(new)** The method as claimed in claim 7, wherein said improving agent is a branched maltodextrin having between 15 and 35% of 1-6-glycosidic bonds, a content of reducing sugars below 10%, a molecular weight Mw between 4000 and 6000 g/mol and a number-average molecular weight between 2000 and 4000 g/mol.

10. **(new)** The method as claimed in claim 8, wherein said improving agent is a branched maltodextrin having between 15 and 35% of 1-6-glycosidic bonds, a content of reducing sugars below 10%, a molecular weight Mw between 4000 and 6000 g/mol and a number-average molecular weight between 2000 and 4000 g/mol.

11. **(new)** The method as claimed in claim 7, wherein said baked product is a brioche or a hamburger roll.

12. **(new)** The method as claimed in claim 8, wherein said baked product is a brioche or a hamburger roll.

13. **(new)** The method as claimed in claim 9, wherein said baked product is a brioche or a hamburger roll.

14. **(new)** A baked product containing gluten, 3 to 15 wt.% of an improving agent selected from the group consisting of maltodextrins, pyrodextrins, polydextrose, oligosaccharides and mixtures thereof, and 0.005 to 1 wt.% of a reducing agent selected from the group consisting of cysteine, glutathione, deactivated dried yeast and bisulfite, said baked product being free of ascorbic acid.

15. **(new)** The baked product as claimed in claim 14, wherein said baked product does not contain additional cellulose.

16. **(new)** The baked product as claimed in claim 14, wherein said improving agent is a branched maltodextrin having between 15 and 35% of 1-6-glycosidic bonds, a content of reducing sugars below 10%, a molecular weight Mw between 4000 and 6000 g/mol and a number-average molecular weight between 2000 and 4000 g/mol.

17. **(new)** The baked product as claimed in claim 15, wherein said improving agent is a branched maltodextrin having between 15 and 35% of 1-6-glycosidic bonds, a content of reducing sugars below 10%, a molecular weight Mw between 4000 and 6000 g/mol and a number-average molecular weight between 2000 and 4000 g/mol.

18. (**new**) The baked product as claimed in claim 14,
wherein said baked product is a brioche or a hamburger roll.

19. (**new**) The baked product as claimed in claim 15,
wherein said baked product is a brioche or a hamburger roll.

20. (**new**) The baked product as claimed in claim 16,
wherein said baked product is a brioche or a hamburger roll.